

Department of General Services Procurement Division 707 Third Street, 2nd Floor West Sacramento, CA 95605-2811

State of California CONTRACT NOTIFICATION

****MANDATORY****

CONTRACT NUMBER:	1-08-89-24
DESCRIPTION:	Tuna, Canned & Pouched
CONTRACTOR(S):	Seafood Dimensions Intnl.
CONTRACT TERM:	January 1, 2008 thru June 30, 2008
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Dave Henning 916-375-4544 dave.henning@dgs.ca.gov

__original signed_____ Effective Date: <u>January 1, 2008</u>

Adrian Farley, Deputy Director

1. SCOPE

The State's contract with Seafood Dimensions International Inc. to provide Tuna, Canned & Pouched at contracted pricing to the State of California in accordance with the requirements of Contract #1-08-89-124. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Tuna, Canned & Pouched to the State.

The contract term is for six (6) months, and the State has the unilateral right to exercise options to extend the contract for six (6) additional months or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment, Cost Sheets
All contract items are mandatory, there will be no exceptions.
Cash discount is ½ % discount for payment within 10 days.

3. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3. as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at http://www.pd.dgs.ca.gov/deleg/pamanual.htm or may contact DGS/PD's Purchasing Authority Management Section by e-mail at pama@dgs.ca.gov.
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
 - State Department Name
 - Contact name
 - Telephone number
 - Mailing address
 - Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

4. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (You may click on "DGS Price Book" at: http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm for current fees.)

5. CONTRACT ADMINISTRATION

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator: Dave Henning

Address: DGS/Procurement Division

707 Third Street, 2nd Floor, MS 201

West Sacramento, CA 95605

Telephone: (916) 375-4544 Facsimile: (916) 375-4439

E-Mail: <u>dave.henning@dgs.ca.gov</u>

Contract Administrator: Christi Lang

Address: P.O. Box 27548

Anaheim Hills, CA 92809

Telephone: 714-692-6464
Facsimile: 714-692-2878
E-Mail: sdiintern@aol.com

6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues after five (5) working days should notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 5 days.

7. PURCHASE EXECUTION

- A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: http://www.dgs.ca.gov/osp (select Standard Forms).
- B. All State agencies will submit executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 2nd Floor North
West Sacramento, CA 95605-2811

8. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information

The ordering information for each contractor is listed in #5, Contract Administrator section above.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor will then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65), which fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

9. ORDER LIMITS

The minimum order shall be **10 Cases** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

10. ORDER ACKNOWLEDGEMENT

The contractor will provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement will include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

11. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

12. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

13. CONTRACTOR REPORTING REQUIREMENTS

The supplier is required to submit a detailed usage report every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. A sample of this report is attached. These reports will be due on the 5th day of the month report is due. The report must be done in an Excel spreadsheet, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. This report is to include:

- 1. Agency Name
- 2. Purchase Order Number
- 3. Purchase Order Date
- 4. Agency Billing Code
- 5. Line Item Number & Description
- 6. Quantity Ordered
- 7. Contract Cost Per Unit
- 8. Total Cost Line Item

Invoice copies or list of purchase orders will not fulfill this requirement.

14. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

17. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metroplitan area. Off peak hours are 10:00 am to 4:00 pm.

18. SHIPPED ORDERS

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference www.nmfta.org for information) (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at: http://www.documents.dgs.ca.gov/pd/modellang/GPIT0407.pdf.

19. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

20. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

21. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- · Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

22. SPECIFICATIONS

The offered products must be in accordance with the attached bid specifications:

8905-07BS-005 dated 10/3/2007

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

23. PRESERVATION, PACKAGING, AND PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the Contractor to the receiving activity for storage. Shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

24. PAYMENT

Payment terms for this contract are as follows:

Contractor	Terms		
Seafood Dimensions International Inc.	½ %, 10 days		

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than thirty (30) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

25. PRICES

Prices will be **firm fixed** for the duration of the contract.

26. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

27. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the Contractor in the event of an emergency.

28. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. An extension to this contract, will zero quantities with respect to the dollar value plus 40% mentioned above. The Contractor shall refuse to accept any orders after a date set for termination, and the state may declaim liability for any purchases made after such date.

The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less than 20% is expended, the contract may be extended, with the Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

29. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

This contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

30. EXTRAORDINARY EXTENSION OPTION

In the event of an extraordinary circumstance, the State may extend the contract for up to an additional year beyond the stated term and any noted extensions. Extensions during this period may occur in increments until the establishment of a new contract (not to exceed one (1) year). Exercise of this option may occur in the event that a replacement contract cannot be established due to the protest of an Intent to Award, or loss of key procurement staff, or extraordinary circumstance that would otherwise cause an unanticipated disruption in the contracting process.

If necessary, prices may be increased during an extraordinary extension option period, to the extent that the price determined to be "fair and reasonable". Any requests for price increase(s) shall include substantiated information to support the proposed increase (e.g., manufacturers' price list, significant changed in published market indicators for the industry, certified raw material cost data, and any other substantiating information as requested by the State). In no event will price increases be accepted with retroactive effective dates.

In the event of a price increase, any purchase orders accepted by the Contractor before the issuance date of the increase must remain unchanged for up to thirty (30) days after the issuance of the increase. If a purchase order is submitted and accepted for a three (3) month order, the first thirty (30) days will be at the current contract price and the remaining days will be at the modified price of the contract.

31. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should you need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number		
Seafood Dimensions International Inc.	33-0266186		

32. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractors are listed below. Agencies can verify that the certifications are currenly valid at the following website: http://www.pd.dgs.ca.gov/smbus/default.htm.

Contractor Name	OSDS Certification #		
Seafood Dimensions International Inc.	11350		

33. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

34. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

35. ATTACHMENTS

- Contract Pricing
- State Specifications

8905-07BS-005 dated 10/3/2007

Nutritional Facts

Contract (Mandatory) 1-08-89-24 Cost Sheets

Item	Unit	Commodity #	Description	Price
(1)	CS	8905-907-0014-3 (Light Chunk	Fish, Tuna, Canned Style, Water Pack, 6/66.5 oz./Case)	\$ 45.85
		Manufacturer:	Mitsui Foods	
		Brand Offered:	Empress	
		Product Code:	110573600X	
		Quantity Per Case:	6/66.5 oz. Cans	
		This product is Kosh	er Certified	
(2)	CS	8905-000-0108-7 (Light Chunk	Fish, Tuna, Pouch Style, 6/43 oz./Case)	\$ 46.19
		Manufacturer:	Mitsui Foods	
		Brand Offered:	Empress	
		Product Code:	115573600X	
		Quantity Per Case:	6/ 43 oz. Pouches	
		This product is Kosh	er Certified	
(3)	CS	8905-000-0109-9 (Plain in Veç	Fish, Tuna, Pouch, Individual getable Broth, 100-2oz. pouches/Case)	\$ 34.10
		Manufacturer:	Songla Canning Public Company Ltd.	
		Brand Offered:	Lil' Fisherman	
		Product Code:	SDI-TBV2	
		Quantity Per Case:	100/2oz. pouches	
		This product is Kosh	er Certified	





Bid Specification

8905-07BS-005

Tuna, Canned and Retort Pouch

1.0 SCOPE

This bid specification establishes requirements for canned and retort pouched tuna packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, processing, packaging, labeling, storage, distribution, and sales of the product in the commercial marketplace.
- 2.2 The product shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.3 The product shall comply with the provisions of regulations found in 50 CFR Subchapter G Processed Fishery Products, Processed Products Thereof, and Certain Other Processed Food Products, Part 260, Inspection and Certification.

3.0 PRODUCT DESCRIPTION

3.1 TYPES:

Packaging	Sizes		
Canned Tuna	66.5-ounces minimum		
Retort Pouched Tuna	43-ounces		
Individual Retort Pouched Tuna	2-ounces		

- **3.1.1** The canned tuna shall be light, chunk, regular salt/sodium, packed in water, and a minimum net weight of 66.5 ounces.
- 3.1.2 The 43-ounce retort pouched tuna shall be light, regular salt/sodium, packed in water, and packed in an easy to open pillow style pouch consisting of a 4-layer film (Polyester, bi-axially oriented nylon, foil and heat sealable Polypropylene) or equivalent.
- **3.1.3** The individual retort pouched tuna shall be light, regular salt/sodium, packed in water, 2-ounce drained weight, and packed in a tear point, "clear", non-foil pouch.
- The canned tuna (and retort pouched tuna as applicable) shall meet the requirements of 21CFR § 161.190, Canned Tuna.
- 3.3 The product shall be prepared in accordance with the 21 CFR Part 110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, 21 CFR Part 123, Fish and Fishery Products and be commercially sterile ready-to-use.
- 3.4 The product shall be prepared by an FDA approved plant that operates under a HACCP program.
- 3.5 Tuna shall be the only fish used and shall be in good condition; i.e., exposed surfaces shall be of a color and bloom typical of tuna, which has been properly stored and handled. Cut surfaces and naturally exposed surfaces shall show no more than slight

darkening or discoloration due to dehydration, aging, and/or microbial activity. No odors foreign to fresh tuna shall be present. Changes in color and odors characteristically associated with frozen tuna in excellent condition shall be acceptable. Frozen tuna shall show no evidence of having been defrosted and refrozen or other evidence of mishandling.

- 3.6 The tuna product may be produced from Yellowfin, Bluefin, Bigeye, Skipjack, or a blend of the preceding. This shall be verified by a "Certificate of Conformance" (COC) submitted to the United States Department of Commerce (USDC) by the supplier.
- 3.7 Seasonings and flavorings, when used, shall be in accordance with 21CFR § 161.190(a)(6).
- 3.8 The tuna product shall have an odor, flavor, and texture typical of the species that have been subjected to proper handling and good manufacturing practices.
- The tuna product shall have no foreign material such as, but not limited to, struvite crystals, dirt, insect parts, hair, wood, glass, or metal.
- **3.10** The retort pouched tuna shall be sealed tight for long-term un-refrigerated storage.
- 3.11 The tuna product shall meet the analytical requirements defined in Section 6.1 of the CID A-A-20155C, October 8, 2004. The analytical analyses shall be made in accordance with the Official Methods of Analysis of the Association of Analytical Communities (AOAC) International as identified in the CID A-A-20155C.

4.0 INSPECTION, TESTING, AND CERTIFICATION

- 4.1 All inspection and testing shall be performed by the United States Department of Commerce (USDC), Seafood Inspection Program and shall consist of lot inspections. Retort pouch inspection shall be according to USDC guidelines.
- **4.2** It is the supplier's responsibility to arrange for inspection service provided by the USDC Seafood Inspection Branch. Some USDC addresses are indicated below:

USDC Western Inspection Branch

Los Angeles Lot Inspection Office NOAA Fisheries 501 West Ocean Boulevard, Suite 1200 Long Beach, CA 90802 (562) 388-7346 (562) 388-7353 Fax

USDC Northeast Inspection Branch

11-15 Parker St. Rm 213 Gloucester, MA 01930 David Moisan (978) 281-9228 (978) 281-9134 Fax

USDC Southeast Inspection Branch

National Marine Fisheries Services 9721 Executive Center Dr. Koger Building, Room 133 St. Petersburg, FL 33702 Attn: Bob Buckley (727) 570-5383 (727) 570-5387 Fax

- 4.3 Upon completion of inspection, the USDC Inspection Branch shall issue an official certificate, e.g., Lot Inspection Certificate, Memorandum Report of Inspection. The "State of California" shall be shown on the certificate as the applicant. Certificates or Memorandum Reports with "Applicant submitted sample" are not acceptable. The certificate shall include inspection results and identify conformance of product to this specification and any other requirements noted on the contract.
- 4.4 Each and every case covered by certification shall bear an official inspection stamp. An exact duplicate of this stamp shall also appear on the Inspection Certificate. Shipments in which cases are not identified with a stamp coinciding with the stamp on the Inspection Certificate are subject to rejection at the expense of the supplier.
- **4.5** The USDC shall send a certified copy to the following address:

State of California
Department of General Services
Procurement Division / Food Team
707 – 3rd Street, 2nd Floor
West Sacramento, CA 95605
Attention: Food Team
(916) 375-4431
(916) 375-4439 Fax

NOTE: Originals or photocopies of originals are acceptable.

- **4.6** The absence of the "Officially Sampled" stamp on the certificate will be interpreted, as indicating that the product offered does not comply with the specification.
- 4.7 The supplier shall pay all inspection costs. If re-inspection is required, the State agency or agencies involved shall bear the costs if the product passes and the supplier shall pay costs if the product fails re-inspection.



OFFICE: 9799-10, 12 TH PLOOR, S.M. TOWER PHAHOLYOTHIN 20AD, SANSERNAI PHAYATHAI, BANKKK 10400 THAILAND TELEX: 2011/2 SCCOTH,

FACTORY: 3U MOO 2, XARNANAVANICH RD, TUMBOL PAVONG, AMPHUR MUANG, SONGEHLA, 90100 THAILAND PAX 074 334009, 447101

SONGKLA CANNING PUBLIC COMPANY LIMITED

PRODUCT SPECIFICATION

PRODUCT NAME

LIGHT TUNA IN WATER

SPECIES

SKIPJACK

MANUFACTURE

SONGKLA CANNING PUBLIC COMPANY LIMITED

MARKET

CAN SIZE / TYPE

Flat POUCH 100 X 140 mm

DECLARED NET WEIGHT

2 oz (57g)

DECLARED DRAIN WEIGHT

N/S

% SALT

INGREDIENT STATEMENT

1.1% optimum (range 0.8-1.5%) Tuna, water, vegetable broth, salt

FINISHED PRODUCT

ODOR, COLOR, FLAVOR AND TEXTURE SMALL BE TYPICAL

OF GOOD QUALITY LIGHT TUNA IN WATER WITH MINIMUM

CLEANING DEFECTS CAN INTEGRITY SHALL CONFORM TO GOOD

MANUFACTURING PRACTICES.

NUTRITION INFORMATION

LIGHT TUNA IN WATER				
Net Weight	· 57 g			
Energy				
Calories	60			
Protein (g)	13			
Fat (g)	0.5			
- Saturated fat (g)	0			
- Tran fatty acid (g)	0			
Carbohydrate (g)	0			
- Sugar (g)	0			
- Fiber (g)	0			
Sodium (mg)	280			

Mr Prapon Prayooniramai Quality Assurance Manager

בסיד

Established 1898



Orthodox Union

Union of Orthodox Jewish Congregations of America • איתוד קהילות האורתודוקסים באמריקה 11 Broadway New York, NY 10004 Tel: (212) 563-4000 Fax: (212) 564-9058 www.ou.org

May 30, 2007

Thai Union Manufacturing Co. Ltd. 979/13-16, M Floor, S.M. Tower, Phaholy Phayathai, Bangkok, 10400 THAILAND

TO WHOM IT MAY CONCERN:

This letter authorizes your company to place the OU symbol on the following Private Label products, listed under their respective brand names, produced by your company. Products are manufactured under the supervision of the Kashruth Division of the Orthodox Union and are kosher when bearing the symbol adjacent to each product as indicated below. Products designated below as OU are certified kosher pareve

At your plants located in:

Songkhla Canning Co., Songkhla, 90100 THAILAND Thai Union Frozen Products, SamutSakhon, THAILAND Thai Union Mfg Co., SamutSakhon, 7400 THAILAND

Private Label Company: Seafood Dimensions International Inc.

Brand: Lii' Fisherman	
Product(s)	Symbol
Pouch Chili Tuna	Ο̈́U
Pouch Garlic Tuna	OU
Pouch Herb Tuna	OU
Pouch Lemon Peper Tuna	OU
Pouch Smoked Tuna	OU
• Tuna Flake In Brine	OU

Placing the OU logo on products not listed above constitutes an unauthorized use of the OU symbol, which is a federally registered trademark.

This certification is effective from May 30, 2007 through May 31, 2008, and is subject to renewal at that time

Sincerely Yours, UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA

Rabbi Menachem Genack Rabbinic Administrator



Sezíood Dimensions, Inc. P.O. Box 27548 Anaheim Hills, CA 92809

Southern CA Office • 445 East Gay Street • Corona, CA 92879 (951) 734-3447 • FAX (951) 734-3489

EMPRESS BRAND PRODUCT FACT SHEET

NO.	PALLET CASE PRODUCT DESCRIPTION PACK LxH=P WEIGHT	
115573600	CHUNK LIGHT TUNA, WTR. POUCH PACK 6/43 oz. 8x14=112 18	0.70

NET WEIGHT	COUNTRIES OF ORIG	CASE IN DIMENSIONS	PACKING: MEDIUM	TRUCKLOAD	SHELR-LIFE
43 oz	PHILIPPINES/ THAILAND	19 x 12.75 x 3	WATER	1920 CASES	TWO YEARS

INGREDIENTS: SKIPJACK TUNA, WATER, SALT, AND VEGETABLE BROTH

NUTRITIONAL INFORMATION

Serving Size ½ cup (56g)

Servings per container: Approximately 33

Amount per Serving

Calories: 50 Calories from fat: 0

	%	Daily Value	,*	% Daily Value*
Total Fat	0g	0%	Vitamin A	0%
Saturated Fat	0g	0%	Calcium	0%
Cholesterol	25mg	8%	Vitamin C	0%
Sodium	180mg	8%	Iron%	4%
Total				
Carbohydrates	0g	0%		
Dietary Fiber	0g	0%		
Sugars	0g			
Protein	13g			

^{*} Percent Daily values are based on a 2,000calorie diet.

CONTACT: Ann Dressler at Mitsui Foods (951) 734-3447



Seafood Dimensions, Inc. P.O. Box 27548 Anaheim Hills, CA 92809

SOUTHERN CALIFORNIA OFFICE: 445 E. GAY STREET, CORONA, CA 92879 P: 951-734-3447 F: 951-734-3489

EMPRESS BRAND PRODUCT FACT SHEET

CODE NO.	PRODUCT DESCRIPTION	PACK		Control of the Control of the Control		FOB WHSE
110573600X	CHUNK LIGHT TUNA, WATER CANS	6/66.5	8x10=80	30	0.70	

NET WEIGHT	DRAIN WT.	COUNTRIES OF ORIG	CASE IN DIMENSIONS	PACKING MEDIUM	TRUCKLOAD	SHELF LIFE
66.5 oz	43 oz.	PHILIPPINES/ THAILAND	19 x 12.75 x 5	WATER	1470 CASES	THREE YEARS

- US FDA standard for weight is a minimum pressed cake weight (PCW) of 37.9 oz.
- Drained weight: 43 oz.

INGREDIENTS:

SKIPJACK TUNA, WATER, SALT, AND VEGETABLE BROTH

NUTRITIONAL INFORMATION

Serving Size ½ cup (56g)

Servings per container: Approximately 33

Amount per Serving

Calories: 50 Calories from fat: 0

		% Daily Value*		% Daily Value*
Total Fat	0g	0%	Vitamin A	0%
Saturated Fat	0g	0%	Calcium	0%
Cholesterol	25mg	8%	Vitamin C	0%
Sodium	180mg	8%	Iron%	4%
Total			٠	
Carbohydrates	0g	0%		
Dietary Fiber	0g	0%	•	
Sugars	0g			
Protein	13g			

^{*} Percent Daily values are based on a 2,000-calorie diet.

CONTACT: Ann Dressler P: (951) 734-3447

annd@mitsuifoods.com

Union of Orthodox Jewish Congregations of America • איחוד קהילות האורתודוקסים באמריקה

11 Broadway New York, NY 10004 * Tel: (212) 563-4000 * Fax: (212) 564-9058 * www.ou.org

October 31, 2007

Seafood Dimensions, Inc. P.O. Box 27548 Anaheim Hills, CA 92809

TO WHOM IT MAY CONCERN:

This is to certify that the following products, listed under their respective brand names, prepared by

Mitsui Foods, Norwood, NJ 07648

At the following facility:

I.S.A. Value Co., Ltd.-Sampran, Sampran, Nakomphatom, THAILAND are manufactured under the supervision of the Kashruth Division of the Orthodox Union and are kosher when bearing the symbol adjacent to each product as indicated below. Products designated below as OU are certified kosher pareve. The company is authorized to place only this symbol on packaging.

Brand: CarnationChunk Light Tuna In Pure Vegetable OilChunk Light Tuna In Water	Symbol OU OU
Brand: Empress	Symbol OU
Albacore Chunks White Tuna In Water Chunk Light Tuna In Water	OU
Solid White Albacore Tuna In Water Yellowfin Chunks Light Tuna In Water	OU OU
• Yellowilli Citulks Eight Luna in Water	00
Brand: Gift Of The Sea	Symbol
Brand: Gift Of The Sea • Tongol Chunks Light Tuna In Water	Symbol OU
Tongol Chunks Light Tuna In Water	OU
• Tongol Chunks Light Tuna In Water Brand: Pacific Premium	OU Symbol
 Tongol Chunks Light Tuna In Water Brand: Pacific Premium Albacore Chunks White Tuna In Water 	OU Symbol OU OU OU
 Tongol Chunks Light Tuna In Water Brand: Pacific Premium Albacore Chunks White Tuna In Water Skipjack Chunks Light Tuna In Water 	OU Symbol OU OU

This certification is effective from November 1, 2007 through October 31, 2008, and is subject to renewal at that time.

Rabbi Menachem Genack
Rabbinic Administrator

Effective from 11/01/2007 through 10/31/2008

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בסייד

Established 1898



Orthodox Union

Union of Orthodox Jewish Congregations of America איחוד קהילות האורתודוקטים באמריקה 11 Broadway New York, NY 10004 * Tel: (212) 563-4000 * Fax: (212) 564-9058 * www.ou.org

October 31, 2007

LETTER OF CERTIFICATION - continued

Company: Mitsui Foods

Company. Whisu Pood

Sincerely yours,

UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA Seafood Dimensions, Inc. P.O. Box 27548

Anaheim Hills, CA ?

Rabbi Menachem Genack Rabbinic Administrator

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